

Plated Dinner Menu 5

Starters

Cheese & Antipasto Platter

two artisan cheeses & sliced meats and accompaniments

Tuna Togarashi

Crispy glass noodle & napa slaw, soy mirin glaze, toasted nori aioli, masago, ginger, wasabi

Salads

Savoy Caesar Salad

romaine, garlic croutons, sliced caper berries, white anchovies, grana frico

Seasonal Specialty Salad

Changes seasonally

Entrees

Slow Roasted Prime Rib & Shrimp Scampi

Herb roasted potatoes, julienne vegetables, herb veal jus

Pan Roasted Chilean Seabass

Chorizo dirty rice, green beans, corn & pepper relish, cajun beurre blanc

Angus Beef Tenderloin Oscar

Scallion mashed potatoes, asparagus, crab claw bearnaise

Butternut Squash Ravioli

Carmelized onions, baby kale, marsala cream sauce, truffled pecorino, fried sage

Desserts

Cherries Jubilee & Almond Pound Cake

Grand Marnier sauce, vanilla bean ice cream

Warm Dark Chocolate Gateau

white chocolate ganache, caramel sauce,
house made ice cream, chocolate paper

\$95 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity